



Ramada Plaza Green Bay Group/Catering Menu

2750 Ramada Way Green Bay, WI 54304

920-499-0631

www.greenbayramada.com

Continental Breakfast

- **Basic - \$10**

An Assortment of Juices to include:

Orange, Apple, and Cranberry

Diced Seasonal Fruit and Berries, Yogurt and Local Honey

Chef's Selection of Breakfast Pastries

Butter and Jam

Coffee and Specialty Teas

- **Traditional - \$14**

An Assortment of Juices to include:

Orange, Apple, and Cranberry

Diced Seasonal Fruits

Assorted Cold Cereals

Whole Milk, 2% Milk, and Skim Milk

Yogurt, Granola, Berries, and Local Honey

Chef's Selection of Breakfast Pastries

Butter and Jam

Coffee and Specialty Teas

- **Deluxe - \$16**

An Assortment of Juices to Include:

Orange, Apple, and Cranberry

Diced Seasonal Fruits and Berries

Assorted Cold Cereals

Whole Milk, 2% Milk, and Skim Milk

Whole Bananas and Seasonal Berries

Yogurt, Granola, Berries, and Local Honey

Assorted Bagels and Cream Cheese

Coffee and Specialty Teas

Plated Breakfast

- **All-American Breakfast - \$11**

Scrambled Eggs
Choice of Applewood Smoked Bacon, Sausage Links,
Turkey Sausage Links or Ham
Breakfast Potatoes

- **Sweet Beginning - \$12**

Cinnamon Sugar French Toast
Warm Maple Syrup and Seasonal Berries
Choice of Applewood Smoked Bacon, Sausage Links,
Turkey Sausage Links or Ham

- **Ramada Signature - \$13**

House-made Corn Beef Hash
Scrambled Eggs
Roasted Potatoes with Peppers and Onions

All Breakfast Entrees Include:

Breakfast Pastries with Butter, Preserves and Jam,
Orange Juice, Coffee, or Specialty Teas

Breakfast Buffet

- **Traditional - \$13**

An Assortment of Juices to Include:

Orange, Apple, and Cranberry

Diced Seasonal Fruit and Berries with Local Honey

Yogurt, House-made Granola, and Berries

Farm Fresh Scrambled Eggs

Breakfast Potatoes

Chef's Selection of Breakfast Pastries

Choice of Two Breakfast Meats:

Sausage Links, Sausage Patties, Chicken Apple Sausage, Turkey Sausage, Smoked Bacon, Turkey Bacon, Ham Steak

Coffee and Specialty Teas

- **Country - \$15**

An Assortment of Juices to Include:

Orange, Apple, and Cranberry

Diced Seasonal Fruits and Berries with Local Honey

Assorted Cold Cereals

Whole Milk, 2% Milk, and Skim Milk

Whole Bananas

Yogurt, House-made Granola, and Berries

Farm Fresh Scrambled Eggs

Potato Hash

Sausage Gravy with House-made Biscuits

Chef's Selection of Breakfast Pastries

Choice of Two Breakfast Meats:

Sausage Links, Sausage Patties, Chicken Apple Sausage, Turkey Sausage, Smoked Bacon, Turkey Bacon, Ham Steak

Coffee and Specialty Teas

Minimum of 25 Guests

Pricing Based on One and One Half Hour (90 Minutes) of Service

Service Charge of \$100 for groups less than 25.

Themed Breaks

Morning Breaks

- **The Deadline - \$9**
Chocolate Chip Scones with Orange Blossom Glaze
Warm Cinnamon Buns with Cream Cheese Icing
Lemon Blueberry Coffee Cake
Assorted Juices (Apple, Orange, and Cranberry)
Coffee and Specialty Teas
- **The Morning Rush - \$10**
Fresh Seasonal Whole Fruit
Dark Chocolate Snack Mix
Assorted KIND® Bars
Assorted Juices (Apple, Orange, and Cranberry)
Coffee and Specialty Teas
- **Feeling Accomplished - \$9**
Greek Yogurt
Build Your Own Parfait: House-made Granola, Dried Cranberries, Dried Cherries, Dried Pineapple, Toasted Coconut, Local Honey
Warm Chocolate Croissants
Assorted Vitamin Waters®
Coffee and Specialty Teas
- **Don't Crumble! - \$9**
Assorted Gourmet Cookies – Chocolate Fudge Brownie, Peanut Butter Cup, and Key Lime
Assorted Individual Milks
Assorted Think Thin Bars®
Coffee and Specialty Teas

*Soy Milk and Almond Milk - \$2 Per Person Surcharge
Prices based on 45 minutes of Service*

Afternoon Breaks

- **Adults Being Kids - \$13**

Penny Candy Break

S'mores Station – Jumbo Marshmallows, Chocolate Fondue, Graham Cracker Crumbs, Sprinkles, Oreo® pieces, Broken Reese's® Peanut Butter Cups

Assorted Energy Drinks and Sodas

- **Going Nuts! - \$9**

Cajun Cashews, Praline Pecans and Roasted Almonds

Pretzel Rods – Nutella® Dipped and Peanut Butter Dipped

Assorted Sodas and Bottled Water

- **Relax, It's Almost Over - \$11**

Assorted Protein Bars

Build Your Own Tail Mix – White Chocolate Chia Brittle, Raw Almonds, Banana Chips,

Dark Chocolate Cranberries and Yogurt Raisins

O.N.E.™ Coconut Water

- **Thirsty Gator - \$7**

Soft Drinks and Bottled Water

Coffee and Specialty Teas

Soy Milk and Almond Milk - \$2 Per Person Surcharge

Prices based on 45 minutes of Service

All Day Coffee Break Packages

Option 1: \$23 Per Person

- **Morning Break (1 Hour)**
Assorted Juices (Apple, Orange, or Cranberry)
Sliced Fresh Fruit
Freshly Baked Pastries and Bagels
Butter, Preserves, Jam, Cream Cheese
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas
- **Mid-Morning Break (30 Minutes)**
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas
- **Afternoon Break (30 Minutes)**
Gourmet Cookies and Chocolate Brownies
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas

Option 2: \$26 Per Person

- **Morning Break (1 Hour)**
Assorted Juices (Apple, Orange, or Cranberry)
Sliced Fresh Fruit
Freshly Baked Pastries and Bagels
Butter, Preserves, Jam, Cream Cheese
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas
- **Mid-Morning Break (30 Minutes)**
Whole Fresh Fruit
Power Bars® and Granola Bars
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas
- **Afternoon Break (30 Minutes)**
Potato Chips, Pretzels, and Popcorn
Assorted Candy Bars
Soft Drinks and Bottled Water
Freshly Brewed Coffee and Specialty Teas

All Day Beverage Break: \$22 Per Person (8 Hours)

- Freshly Brewed Coffee and Specialty Teas
Soft Drinks and Bottled Water

Themed Breaks – Beverage & A la Carte Selections

- **Beverage Selections (Each)**

- Pepsi Soft Drinks - \$2.50
- Bottled Fruit Juices - \$2.50
- Flavored Iced Teas - \$2.50
- Bottled Water - \$2.50
- Bottled Lemonade - \$2.50
- Evian® Water - \$3.00
- Energy Drinks - \$3.00
- Bottled Frappuccinos - \$3.00
- Lemonade - \$30.00 Gallon
- Fruit Punch - \$30.00 Gallon
- Iced Tea - \$30.00 Gallon
- Coffee (Regular or Decaf) - \$35.00 Gallon
- Specialty Teas - \$35.00 Gallon

- **A la Carte Selections (Each)**

- Individual Yogurts - \$ 2.50
- Whole Fruit - \$2.00
- Assorted Donuts/Donut Holes - \$30.00 per Dozen
- Assorted Bagels and Cream Cheese - \$30 per Dozen

- **Sweet Selections (Each)**

- Assorted Candy Bars, Granola Bars, or Breakfast Bars - \$2.50
- Assortment of Frozen Fruit Bars and Gourmet Ice Cream Bars - \$4.00
- Seasonal Fruit Skewers - \$4.00
- Gourmet Chocolate Chip Cookies - \$30 per Dozen
- Sugar Cookies - \$30 per Dozen
- White Chocolate Blueberry Walnut Bars - \$30 per Dozen

Pecan Chocolate Chip Blondies - \$30 per Dozen

Lunch: Starters, Entrees, and Desserts

Starters:

- **Salads – Selection of One**
 - Classic Caesar Salad – Garlic Croutons, Parmesan Cheese
 - Spring Mix – Baby Greens, Shaved Asparagus, Fennel, Heirloom Tomato, Orange Chards and Mustard Vinaigrette
- **Soups – Selection of One**
 - Roasted Fennel and Tomato Cream
 - Sweet Corn and Crab Bisque
 - Roasted Potato and Chorizo Soup
- **Desserts – Selection of One**
 - Florida Key Lime Pie with Berry Coulis
 - Vanilla Cheesecake with a Macadamia Crust and Blueberry Compote
 - Carrot Cake with Cream Cheese Icing and Caramel Sauce
 - Chocolate Brownie Torte with Chocolate Sauce and Fresh Strawberries
 - Apple Crumble Tart with Salted Caramel Sauce

Plated Hot Selections – Selection of One

- **Broasted Chicken Plate - \$12**

Served with Garlic Whipped Potatoes, Green Beans, Herb Butter
- **Walleye Plate - \$13**

Served with Brown Basmati Rice, Charred Broccoli, and Caramelized Lemon
- **All Natural Chicken Breast - \$17**

Served with Garlic Whipped Potatoes, Green Beans, Natural Jus
- **New York Strip - \$24**

Served with Herb Roasted Potatoes, Charred Asparagus, Herb Butter

All Hot Entrées Include your choice of One Starter (Salad or Soup) and Dessert, Freshly Baked Assorted Dinner Rolls, Coffee, and Specialty Teas.

Plated Cold Selections – Selection of One

- **Deli Plate** - \$17
Imported Mortadella, Prosciutto, Coppa Ham, Burrata Spread, Aged Provolone, Extra Virgin Olive Oil, Lettuce, Tomato, Pickle, Roasted Pepper Aioli, Caprese Salad
- **Cobb Salad** - \$15
Romaine Hearts, Avocado, Egg, Bacon, Bleu Cheese, Tomato, Peppercorn Dressing
- **Classic Grilled Chicken Caesar Salad** - \$16
Shaved Romano, Parmesan Cheese
- **Shrimp Chopped Salad** - \$17
Cajun Gulf Shrimp, Crisp Greens, Tomato, Roasted Corn, Cucumber, Crispy Onions, Ranch Dressing
- **Wraps** - \$19 (Choice of Two Wraps)
 - **Turkey and Brie Wrap**
Slow Roasted Tomato, Watercress, Basil Mayonnaise
 - **Greek Wrap**
Hummus, Grilled Vegetables, Cucumbers
 - **Shaved Steak Wrap**
Horseradish, Pesto Aioli, Arugula
 - **Chicken Caesar Wrap**
Shaved Parmesan
 - **Grilled Chicken Wrap**
Dijon Aioli, Lettuce, Tomato

All Cold Plated Selections Include: Soup of the Day, Assorted Dinner Rolls with Butter, and Choice Dessert

Lunch Buffets

\$25 per Person, includes Coffee, Specialty Hot Teas, and Iced Tea

Minimum of 25 Guests Required

Prices Based on One and One Half Hour (90 Minutes) of Service

Service Charge of \$100 for Groups Less than 25.

- **Monday Buffet: Italian**

Soup of the Day

Chopped Romaine Hearts, Parmesan Cheese, Herb Croutons

Caprese Salad, Bocconcini, Tomato, Basil Vinaigrette

Pan Seared All Natural Chicken Breast

Chef's Roasted Mushrooms, Saltimbocca Sauce

Cheese Tortellini, Blistered Tomato, Spinach, Pesto Cream

Broccoli with Olive Oil and Lemon

Focaccia Bread

Chocolate Cream Cannoli

Tiramisu Shooter

- **Tuesday Buffet: Mediterranean**

Greek Salad Bar

Cucumbers, Olives, Tomatoes, Shaved Red Onion, Feta, Herb Vinaigrette

Green Bean and Tomato Salad, Mustard Vinaigrette

Black Peppered Seared Salmon, Charred Tomato and Caper

Grilled Flank Steak, Cipollini Onion, Balsamic Glaze

Orzo, Red Pepper Pesto, Spinach

Charred Asparagus, Coriander and Garlic

Assorted Rolls and Butter

Lemon Panna Cotta with Amarena Cherry Glaze

Chocolate Coconut Financier

- **Wednesday Buffet: Mexican**

Soup of the Day

Roasted Chicken, Sour Cream, Tortilla Chips

Chopped Salad, Cucumber, Tomato, Red Onion, Cheddar Cheese, Cilantro Vinaigrette

Roasted Corn Salad, Poblano Peppers and Cilantro

Chicken Fajitas, Caramelized Peppers and Onions with Flour Tortillas

Slow Roasted Pork Taco Bar

Avocado Crema, House-made Salsa, Queso Fresco, Shredded Lettuce, Jalapenos

Jalapeno Corn Muffins with Whipped Butter

Margarita Mousse Parfait

Warm Churros with Chocolate and Caramel Sauce

Thursday Buffet: Picnic

Build Your Own Salad Bar

Red Skin Potato Salad, Chopped Egg and Green Onion

Orecchiette Pasta Salad, Marinated Vegetables, Herb Vinaigrette

Grilled BBQ Glazed Chicken

Build Your Own Burger Slider with Lettuce, Tomato, Pickles, American Cheese, Bacon, Jalapeno

Green Beans with Roasted Herb and Cherry Tomatoes, Caramelized Onions

Macaroni and Cheese with Herbed Parmesan Breadcrumbs

Fudge Brownies

Warm Apple Crisp, Anglaise Sauce

Friday Buffet: Asian

Soup of the Day

Mixed Greens with Shiitake Mushrooms, Edamame, Carrots, and Soy Ginger Dressing

Soba Noodle Salad with Spicy Peanut Dressing

Korean BBQ Flank Steak

Soy Ginger Marinated Chicken

Stir Fried Vegetables

Jasmine Rice

Coconut Tapioca Pudding

Almond Cookies and Fortune Cookies



Lunch: Deli Buffet

\$24 per Person. Minimum 25 Guests

Pricing Based on One and One Half Hour (90 Minutes) of Service

Required Service Charge of \$100 for Groups less than 25 Guests

Soup of the Day

Tomato, Lettuce, Shaved Onion, Pickles

Potato Salad with Chopped Egg and Chives

Wild Grain Salad with Asparagus, Mushrooms, Herb Vinaigrette

Oreo Brownie

Strawberry Swirl Mini Cheesecake

Coffee, Specialty Teas, Iced Tea

Assorted Deli Meats – Choose Three

- Genoa Salami
- Roasted All Natural Turkey
- Black Forrest Ham
- House Roasted Beef
- Slow Roasted Chicken Salad
- Tuna Salad

Assorted Deli Cheese – Choose Three

- Aged Cheddar
- Swiss
- Provolone
- Smoked Gouda
- Gruyere

Condiments

Whole Grain Mustard

Mustard

Herb Mayonnaise

Assorted Sliced Breads

Dinner: Plated Dinner

All Hot Entrees Include: Choice of One Starter and Dessert, Chef's Selection of Fresh Vegetables and Potato or Rice, Assorted Dinner Rolls with Butter, Coffee, Specialty Teas, and Iced Tea

- **Salads – Selection of One**
 - **Baby Greens** – Watercress, Red Sorrel, Asparagus, Tomato, Shaved Onion, Seasonal Orange Vinaigrette
 - **Classic Caesar Salad** – Herb Croutons, Parmesan
 - **Baby Spinach Salad** – Pan Roasted Mushrooms, Smoked Almonds, Buttermilk Bleu Cheese, Warm Local Honey Vinaigrette
 - **Wedge Salad** – Wedge Iceberg, Applewood Smoked Bacon, Bleu Cheese Dressing
 - **Local Mixed Greens** – Feta, Chef's Roasted Mushrooms, Shaved Radish, Smoked Tomato, and Mustard Seed Vinaigrette

- **Desserts – Selection of One**
 - **Chocolate Caramel Mousse** Torte with Espresso Anglaise Sauce
 - **Black Forest Duo Mousse** with Brandied Cherries and Vanilla Bean Cream
 - **New York Cheesecake** with Apple Crumble, Whipped Crème Fraiche, and Sea Salted Caramel
 - **Tiramisu** with Lady Fingers, Marsala Mascarpone Cream, Espresso Caramel Gelee

- **Entrees**
 - **Broasted Chicken Dinner** - \$19
Garlic Mashed Potatoes, Green Beans
 - **Oven Roasted All Natural Chicken Breast** - \$25
White Bean Cassoulet, Broccolini, Garlic Thyme Jus
 - **Oven Roasted Wild Salmon** - \$27
Sticky Rice, Charred Bok Choy, Ginger Glaze, Miso Broth
 - **Pan Seared Black Grouper** - \$27
Fingerling Potato Hash, Citrus Butter
 - **Double Cut Pork Chop** - \$28
Soft Polenta, Braised Tuscan Kale, Apple Demi
 - **Grilled Sirloin** - \$29
Sweet Potato Hash, Roasted Carrots, Local Honey Herbed Butter
 - **Pan Seared Fillet Mignon** - \$33
Truffle Whipped Potatoes, Roasted Asparagus, Veal Glace

Themed Dinner Buffets

All Buffets require a minimum of 25 guests or a surcharge of \$100 will occur.

Buffet Quantities are based upon predetermined numbers and estimated for two hours of service.

- **Home Town Classic** - \$27

Chicken Noodle Soup
Mixed Greens Salad with choice of two dressings
Cucumber Dill Salad
Roast Turkey and Pan Gravy
Maple Glazed Hickory Ham
Green Bean Almondine
Yukon Garlic Mashed Potatoes
Assorted Dinner Rolls and Butter

- **Caribbean** - \$28

Spinach Salad
Jicama Slaw
Jamaican Rice and Beans
Jerk Chicken
Brown Sugar Pork Loin with Mango Chutney
Caribbean Succotash
Lemon Berry Torte

- **Steak House** - \$28

Beer Cheese Soup
Iceberg Wedge Salad with Bacon, Tomatoes, and Bleu Cheese with Peppercorn Ranch and Italian Dressings
Rosemary Sliced Sirloin
Lemon Thyme Chicken
Salt Roasted Baked Potato Bar with Assorted Toppings
Balsamic Green Beans and Red Onion Sautee
New York Cheesecake with Assorted Berry Toppings

- **Mediterranean** - \$29

Caesar Salad
Tomato and Mozzarella Salad
Citrus Fennel Glazed Salmon
Chicken Provencal
Parmesan Cavatappi Pasta
Vegetable Medley
Italian Breadsticks
Homemade Cannolis

- **Coast to Coast** - \$31
 - New England Clam Chowder or San Francisco Cioppino
 - Spinach Arugula Salad
 - Prime Rib Carving Station
 - Szechwan Chicken topped with an Avocado Mango Salsa
 - Pan Seared Lemon Dill Salmon
 - Roasted Red Potatoes
 - Vegetable Medley
 - Assorted Dinner Rolls and Butter
 - Carrot Cake
 - Chocolate Truffle Cake

Reception: Carving Stations

Carver Required for All Stations

Carver Fee: \$100 per Hour

Price Based on One and One Half Hour (90 Minutes) of Service

- **Roasted Tenderloin of Beef** - \$300
 - Natural Jus
 - Sliced French Baguette and Traditional Condiments
 - (Serves Approximately 25 Guests)
- **Roasted Pork Loin** - \$250
 - Traditional Gravy
 - Miniature Rolls and Traditional Condiments
 - (Serves Approximately 50 Guests)
- **Roasted Breast of Turkey** - \$250
 - Traditional Gravy
 - Miniature Rolls and Traditional Condiments
 - (Serves Approximately 30 Guests)
- **Bourbon Sugar Glazed Ham** - \$250
 - Apple Chutney
 - Buttermilk Biscuits and Traditional Condiments
 - (Serves Approximately 50 Guests)
- **New York Strip Loin** - \$275
 - Peppercorn Sauce, Horseradish and Grain Mustard
 - Miniature Rolls and Traditional Condiments
 - (Serves Approximately 25 Guests)

Reception: Dessert Displays and Stations

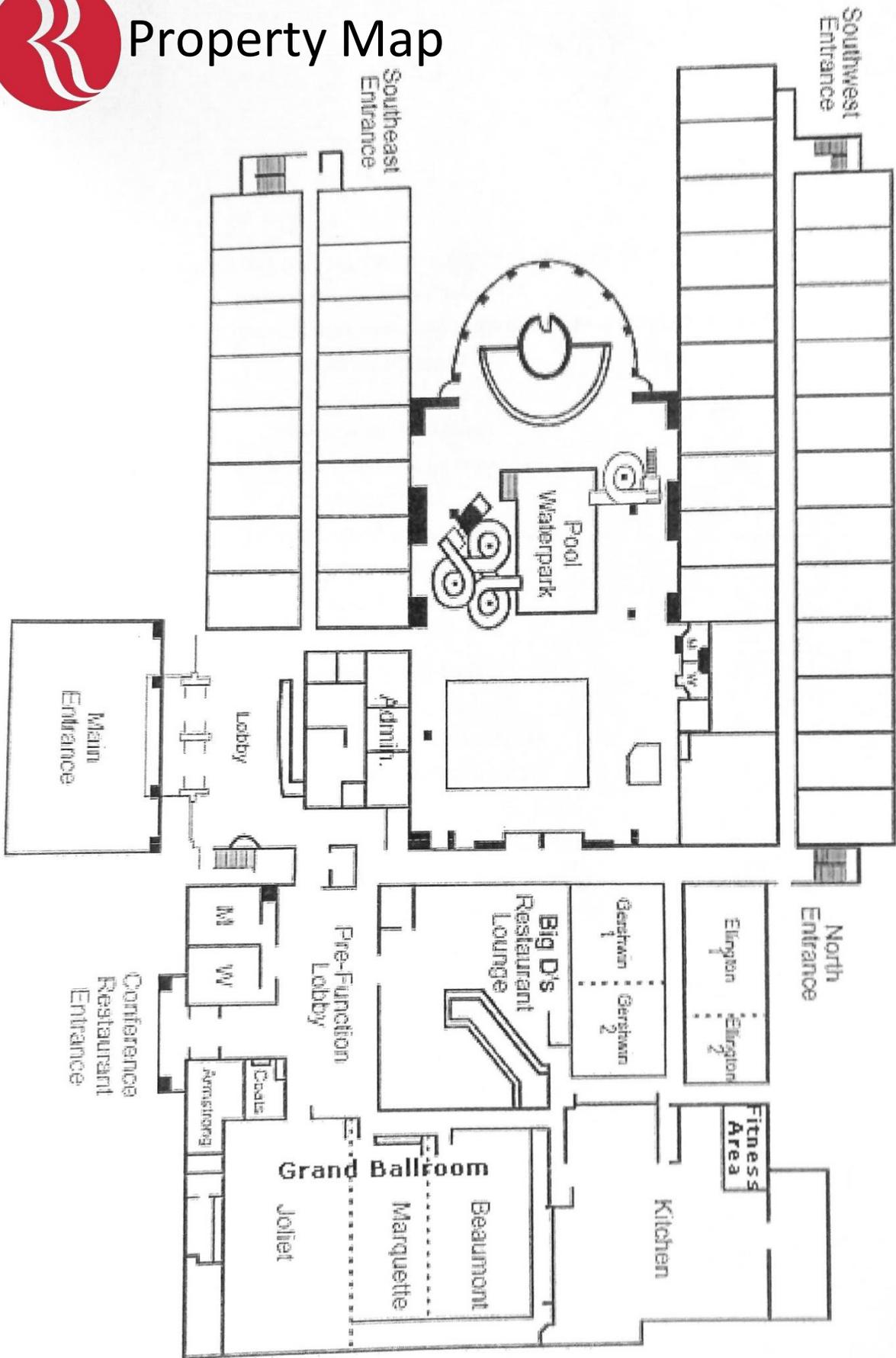
Attendant Required for All Stations

Attendant Fee of \$100 per Attendant

- **Viennese Display - \$12**
An Elaborate Display of Petit Fours, Chocolate Dipped Strawberries, Fresh Fruit Tartlets, Assorted Chocolate Truffles and Cream Puffs
4 Pieces per Person
Minimum of 50 Guests
- **Cheesecake Bar - \$9**
New York Styled Cheesecake with Raspberry and Strawberry
Warm Chocolate and Caramel Topping
- **Ice Cream Sundae Bar - \$8**
Vanilla, Chocolate, or Strawberry Ice Cream
Choice of Toppings: Strawberry, Hot Fudge, Caramel Sauce,
Assorted Sprinkles, Chopped Nuts, Crushed Oreos and Whipped Cream



Property Map



Terms and Conditions

1. The Ramada Plaza Hotel reserves the right to make reasonable substitution with respect to entrees, side orders and amenities associated with banquet service based upon non-performance of suppliers, weather conditions, unavailability of product for any reason, etc. In all cases, the Sales Department will attempt to contact the event planner in advance of any anticipated shortage. All banquet charges included an **eighteen percent (18%) service charge plus state and local taxes**. No alcoholic beverages or food items may be brought upon the Hotel premises except for gifts and prizes that remain unopened on the facility premises.
2. All food and beverage must be purchased through the Hotel.
3. All food and beverage are for consumption on the premises only at the assigned function areas.
4. The Ramada Plaza specifically prohibits the removal of food from any catered function by Group or any of invitees.
5. The Ramada Plaza Hotel will provide the event planner in advance a function sheet(s) detailing the event(s) in question. It is the responsibility of the event planner to review and return to the Sales Manager a copy bearing an authorized signature indicating approval of said details. If necessary, changes and/or additions should be made no later than 14 days prior to the function except the final guarantee.
6. Payment for all services is due upon completion of the function. Payments can be received by the Food & Beverage Manager, Sales Manager, or Hotel Front Desk Representative on duty.
7. The Ramada Plaza Hotel is capable of providing special utility services for Group requiring said service. Use of electricity, gas, etc., is restricted by local codes and may require engineering. Fee for special needs will be quoted in advance and billed on an attendance guarantee.
8. The Ramada Plaza assigns all function space based upon the guaranteed number of attendees for a specific event and may be subject to change. Final confirmation of function room assignment will be made upon receipt of attendance guarantees. The Sales Representative must be notified five (5) business days prior to the event of the final guest count.
9. **The Ramada Plaza Hotel reserves the right to increase Food and Beverage prices up to 60 days prior to the date of your event should current market rates dictate it.**
10. The Ramada Plaza Hotel enforces the minimum drinking age of 21 with no exceptions when serving alcoholic beverages.
11. Group agrees to begin its function promptly at the scheduled time and agrees to have their guests, invitees, and other persons vacate the designated function area at the closing hour indicated.
12. Any products, materials, or services provided to Group shall not be delivered to the facility more than three (3) days prior to the first date of the event. All materials must bear the name of your group, be addressed to the attention of the Sales Representative, and shipping charge paid for by your company. If any major handling is required on the part of The Ramada Plaza Hotel, a handling charge will apply. Any materials left on premises after such time may be stored by the Hotel at a storage charge of \$100.00 per day or may be considered abandoned and disposed of by the Hotel without liability to Group or third party vendor or supplier. Group shall be responsible to advise any third party vendor or supplier of this provision.

13. The Ramada Plaza Hotel shall not be responsible for lost, stolen, or misplaced items. Group is responsible for vendors and third parties and the services vendors and third parties will be the responsibility of the Group. Any damages to the Hotel or its facilities resulting from vendors or third parties will be the responsibility of Group. Group will be billed for damages or have the responsibility to collect from vendors or third parties.
14. If Group is holding any meetings or functions at the facility no fewer than 30 days before the first date of the event, Group shall provide to the Hotel certificates of liability and worker compensation insurance in amounts and through insurance companies licensed to do business in the State of Wisconsin and acceptable to the Hotel. Group authorizes Hotel to confirm directly with such insurance companies that such insurance continues in full force and effect. At the request of the Hotel, Group shall cause to be provided similar certificates of insurance from all vendors and third parties scheduled to participate in any meetings, displays, or events at the facility during the event.
15. Group shall indemnify, defend, and hold harmless the Hotel, its affiliates, employees, directors and officers, agents and attorneys from and against any losses, damages, claims or expenses or liability, including reasonable attorney fees, asserted by members of Group or any other person or entity for any claimed or actual property damage or personal injury arising out of the use of the facility by Group or by any vendor or third party who may be upon the Hotel premises because of Group activities thereon, except to the extent the same is caused by the negligence of the Hotel.
16. Group shall comply with all local, state, and federal laws and ordinances at the facility during all times Group is at facility. Group shall be solely responsible for obtaining all permits and licenses and other permission that may be required to conduct the activities Group plans to conduct at the facility. Group shall provide copies of all such permits, licenses, and permission to the Hotel upon the Hotel's request. Group shall abide by all rules and reasonable requests of the Hotel including but not limited to, limitation of noise volume levels. Group shall not misuse or abuse equipment or facilities.
17. Event Planner must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations, and hotel rules. Event Planner assumes full responsibility for the conduct of Group and all persons in attendance and for any damages done to any part of the Hotel property.
18. The cancellation of the booking of the event or any services requested after the Final Review Date constitutes events of default. Failure to use the meetings rooms reserved as of the Final Date Review, failure to require the number of meals indicated on the Banquet Event Orders submitted by Group and guaranteed by Group five (5) days prior to the event, and failure to make payment when and as due hereunder, and failure to abide any of the other terms of this Agreement constitute events of default.
19. The Ramada Plaza Hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises and to limit the noise volume in our function rooms for the consideration of others.
20. Cancellation of any signed contract must be received in writing. A cancellation charge will apply to any cancelled function space. **Cancellation fees include but are not limited to cancellation within 91-365 days 50% of projected Food & Beverage Revenue and/or Setup Fees, within 30-90 days 75% of projected Food & Beverage Revenue and/or Setup Fees, or within 30 days**

100% of Food & Beverage Revenue and/or Setup Fees. Cancellation of an event with a deposit is non-refundable unless the booking of an event within 365 days thereafter, as agreed upon by the Hotel.

21. **All social functions require a non-refundable \$1000.00 deposit to confirm.** All social functions are required to be paid in full at least five (5) business days prior to the function date. Any remaining balance is due at the end of the function and guaranteed by credit card.
22. There will be an additional charge for “Changing the Room Setup” on the day of the function once the room has been setup as per your original order. For groups up to 30 (\$50), groups up to 50 (\$75.00), groups up to 100 (\$125.00), and groups above 100 (\$150.00).
23. The Ramada Plaza Hotel reserves the right to assess charges for damages incurred due to the misuse or abuse of equipment and/or facilities during the course of an event. The Hotel does not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape, or any other substance. Any damage suffered, cost of repair, and/or replacement will be billed to the Group.
24. **No smoke machines, fog machines, or haze machines are allowed in the banquet space of The Ramada Plaza Hotel.**

